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odorless, flavorless gas that is produced commercially by the fractionation of liquid air.

- (b) The ingredient must be of a purity suitable for its intended use.
- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a propellant, aerating agent, and gas as defined in §170.3(o)(25) of this chapter.
- (2) The ingredient is used in food at levels not to exceed current good manufacturing practice.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

 $[48 \ FR \ 57270, \ Dec. \ 29, \ 1983, \ as \ amended \ at \ 73 \ FR \ 8607, \ Feb. \ 14, \ 2008]$

§ 184.1545 Nitrous oxide.

- (a) Nitrous oxide (empirical formula N_2O , CAS Reg. No. 10024-97-2) is also known as dinitrogen monoxide or laughing gas. It is a colorless gas, about 50 percent heavier than air, with a slightly sweet smell. It does not burn but will support combustion. Nitrous oxide is manufactured by the thermal decomposition of ammonium nitrate. Higher oxides of nitrogen are removed by passing the dry gas through a series of scrubbing towers.
- (b) The ingredient must be of a purity suitable for its intended use.
- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a propellant, aerating agent, and gas as defined in §170.3(o)(25) of this chapter.
- (2) The ingredient is used in dairy product analogs as defined in §170.3(n)(10) of this chapter at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 57270, Dec. 29, 1983, as amended at 73 FR 8607, Feb. 14, 2008]

§184.1553 Peptones.

- (a) Peptones are a variable mixture of polypeptides, oligopeptides, and amino acids that are produced by partial hydrolysis of casein, animal tissue, soy protein isolate, gelatin, defatted fatty tissue, egg albumin, or lactalbumin (whey protein). Peptones are produced from these proteins using proteolytic enzymes that either are considered to be generally recognized as safe (GRAS) or are regulated as food additives. Peptones are also produced by denaturing any of the proteins listed in this paragraph with safe and suitable acids or heat.
- (b) The ingredients must be of a purity suitable for their intended use.
- (c) In accordance with §184.1(b)(1), these ingredients are used in food with no limitation other than current good manufacturing practice. The affirmation of these ingredients as GRAS as direct human food ingredients is based upon the following current good manufacturing practice conditions of use:
- (1) These ingredients are used as nutrient supplements as defined in $\S170.3(o)(20)$ of this chapter; as processing aids as defined in $\S170.3(o)(24)$ of this chapter; and as surface-active agents as defined in $\S170.3(o)(29)$ of this chapter.
- (2) These ingredients are used in food at levels not to exceed current good manufacturing practice.
- (d) Prior sanctions for these ingredients different from the uses established in this section do not exist or have been waived.

[49 FR 25430, June 21, 1984, as amended at 50 FR 49536, Dec. 3, 1985; 73 FR 8607, Feb. 14, 2008]

§ 184.1555 Rapeseed oil.

(a) Fully hydrogenated rapeseed oil. (1) Fully hydrogenated rapeseed oil is a mixture of triglycerides in which the fatty acid composition is a mixture of saturated fatty acids. The fatty acids are present in the same porportions